

ECONOMY IN COOKING—WOMAN'S EXCHANGE—DAILY FASHION TALK—THIS TIME LAST YEAR

MRS. WILSON ADVISES USE OF FOODS CONTAINING FAT

Directions for Using Vegetable and Salad Oils in Making Pastry for Pies and Cakes

By MRS. M. A. WILSON... The liberal use of foods containing fat, during the fall and winter, furnishes the body with the necessary fuel.

Now this breaking up of the fatty particles under the intense heat makes the butter unsatisfactory for cooking purposes.

The various salad and cooking oils on the market have replaced lard in many homes where economy is especially featured.

The reason for this is that the oil is nonabsorbing and it will not pick up the food odors.

Mrs. Wilson Answers Queries

Mrs. C. J.: Soft or bruised fruit may be used for making vinegar. To one bushel, one-half bushel size, add five gallons of cold water and then bring to a boil.

To Make Crabapple Jelly Using Crystal White Sirup... Wash and cut the apples in small pieces and then place five pounds of apples and one three-pound can of crystal white sirup in a preserving kettle.

To Use Sirup for Icing Cake... Place one and one-half cups of white corn sirup in a saucepan and cook until it forms into a soft ball when tried in cold water.

My dear Mrs. Wilson: Kindly publish the best and most practical way of canning stewed green apples so that one could have apple sauce in the winter when green apples are very expensive.

See apple recipes issue, August 25; lesson on pumpkin cooking coming soon. See pickle recipes, issue August 11.

My dear Mrs. Wilson: Kindly give me recipes for light and dark caramels, butter scotch, molasses candy, bitter sweets, peppermints and cream. E. S.

IF YOU LOVE... Flowers you will be interested in THE CENTURY FLOWER SHOP

A. K. N. BUTTER... IF YOU ever tried butter of which you could honestly say: "It's the best butter I ever tasted," wouldn't you keep on buying it?

Kellogg's betters the breakfasts in millions of homes. More Kellogg's is eaten today than ever before.

H. R. AIKEN 128 N. Delaware Avenue Philadelphia



Where You Can See Mrs. Wilson's Movies

These interesting cooking pictures that are so popular among the housewives of the city will be shown again all this week.

CORN MUFFINS... Tuesday—Princess Theatre, 1018 Market street.

CHARLOTTE RUSSE... Tuesday—New Broadway, Hope and York streets.

LEBANON CRUMB CAKE... Tuesday—Globe Theatre, 2504 Market street.

Thursday, Friday and Saturday—Market Street Theatre, 333 Market street.

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White Corn Sirup Instead of Sugar Is Satisfactory in Making "White" Icing With an Egg

One cup of cold leftover coffee. One-half cup of salad oil. One cup of seeded raisins. One and one-half cups of finely chopped peanuts.

One level tablespoon of cinnamon. One level teaspoon of nutmeg. One-half level teaspoon of allspice. One-quarter level teaspoon of cloves.

One-half cup of corn. Bring to a boil and cook slowly for three minutes, then turn into a mixing bowl and let cool.

One teaspoon of baking soda, dissolved in one-half cup of sour milk or water. Four cups of sifted flour. Three level tablespoons of baking powder.

Beat hard to mix thoroughly and then pour in well-greased and floured pan and bake in a slow oven for fifty minutes. Let cool and wrap in wax paper and set aside for one week to ripen.

To Prepare French-Fried Potatoes... Wash and cook large even-shaped potatoes until nearly tender, then drain and remove the skins and cut as for French frying.

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Two Washable Blouses A Daily Fashion Talk by Florence Rose



The waist at the left is of georgette crepe with flit lace collar, yoke and cuffs. The other blouse is of white net, embroidered in white in a delicate design.

Please Tell Me What to Do

By CYNTHIA

Be Polite, That's All... A. C. L. D., 24, answered: My dear, you are only in love with love.

I have just one girl friend with whom I have been chums for years. We always agree and she thinks the same as I do about this.

A FELLOW HATER... Yes, dear, many men and women who have learned to bear and forbear have lived together as many as fifty years of married life and died loving each other even more than when they first married.

There is no greater happiness in the world than a happy marriage. And the pity of the world today is that some men and women have grown so selfish that neither will give in small and unessential things; and build out of little differences a misunderstanding which ends in a drifting apart.

You are too young to be caring about the boys and it would be wiser to be good friends with any you meet and not think of love. When the time comes you will love the right one. But remember when you do love a man he is a man, not an angel, and do not expect angelic qualities.

Don't worry about being a "man hater." You are not one. It is true that very often the first glamour of love wears off in a few years, but very often having to pay attention to the practical things of life helps true and solid love to thrive and last longer than the first more demonstrative affection.

Will She Ever Marry?... Dear Cynthia—I am a young girl in my teens, but my mother always said my ways and mind are much older than I am myself.

Dear Cynthia—I am a young girl in my teens, but my mother always said my ways and mind are much older than I am myself. Somehow I never took a liking to fellows; sometimes I think I hate them. I have gone with some a few times, but never kept steadily coming.

What is a good way to keep bills folded together in a pocketbook or handbag? I would like to find other friends, my dear.

Saturday's Answers... The fringed shawl, the wrap of former days, is coming into use again.

The woodbox beside the fireplace can be made doubly useful if it has a back built on it, or is placed close against the wall so that it can be used as a seat.

A piece of charcoal placed in the water will prevent the discoloration of flower stems before the blossoms themselves have wilted.

Wide lace used as a straight panel on a neckline will make a stout person appear more slender.

Graphite will stay the annoying squeak of a piano pedal.

Brown is predominant in the new clothes for all times of the day.

Better Mothers—Better Wives—The Result of Family Laundry Service

Ask the mothers and wives who use Family Laundry Service what they think of it, and they will tell you every time "Fine! Splendid!"

Family Laundry Service is within your reach. Through it you can have your entire family's washing done outside your home, with no trouble to you and at a cost much less than you anticipate.

All flat pieces, including bed linen, table linen and towels, washed, smoothly ironed, evenly folded and ready for use.

Wearing apparel, all underclothing, dresses, children's garments, etc., carefully washed and dried (and starched where necessary) ready to be dampened and ironed.

Many undergarments may be worn without ironing, due to the method of drying. This will save a great deal of your work in finishing that portion of your wash.

The hardship of home laundering is done away with in modern laundries by systematic methods, correct organization, proper apportioning of labor, and the aid of appliances that do better work than hands and with less effort.

The conditions which make laundries good places to work make them also the place to have your laundering done.

Ask Your Present Laundryman About FAMILY LAUNDRY SERVICE

For the Whole Family Washing

ARMISTICE DAY BRINGS BACK THE SACRIFICES OF THE WAR

And Makes Us Wonder Whether We Are Still Worthy of the Boys Who Put November 11 in the History Books

ARMISTICE Day! Only two words, but what a dictionary full of meanings they carry! And how they take us back to that November 11 last year.

him, with the rest of the crowd, laughing, wiping his eyes. His boy, the red-headed, freckled, lovable corporal, was coughing home.

Do you remember it? Senseless, impromptu parades, singing, cheering, snowstorms of confetti! Relief, relaxation.

THOSE two words take us back beyond that November 11, in 1918, beyond that early dawn to those anxious days of wondering, waiting, working

and hoping. Sometimes I think perhaps we were all better during those war-times. All we did was sacrifice, all we thought was giving, of time, of work, of money, and of ourselves. We were trying so hard to be worthy of those boys we had sent overseas.

They expected us to be fine, then, because we expected them to be brave. They knew that we were working and sacrificing just as they were fighting and not complaining. There was that common purpose in the lives of us here at home, and our boys across the ocean, to do and give all we could and had to get this thing over and to pick up the lives we had interrupted in 1917.

When November 11 came all of us were tired. We felt that we couldn't have stood much more. I wonder if we could? I should hate to feel that we were our hard-working, self-sacrificing wartime characters like uniforms that we took off early in the morning on Armistice Day, and put away in the chest of remembrance. It would be a good idea to get them out again once a year, on the 11th of November, and try them on, just to find out whether they still fit. For even if we don't feel now that we have to keep worthy of those boys who came home, no one would ever deny that we still owe a heavy debt of worthiness to those other boys who never came back after Armistice Day.

Adventures With a Purse

"TAR soap makes an excellent shampoo," we are told by a beauty expert. And by another, "never let soap touch your hair when you are shampooing it."

I do not know why they are called "dandy bags"—probably because their different shape makes them more commodious for holding the extra powder puff and "one more" handkerchief.

There is something very luxurious about a faintly scented soap. Particularly if it is a good soap and has a pleasant scent. For your very best soap—the one you use when you are dressing to go out in the evening—there is a soap I have found which rivals in richness and luxury any soap I ever saw.

For names of shops, address, Woman's Page Editor, Phone Walnut 3090.

Buehler Bros CUT RATE MARKETS 931 CHESTNUT STREET OUR ONE BIG SPECIAL FOR WEDNESDAY ONLY The Very Best Chuck 18c Per Pound Roast 18c Pound 65 Markets in the Principal Cities of 14 States MAIN OFFICE Chicago, Ill. PACKING PLANTS Peoria, Ill.

WRIGLEY'S 5c a package before the war 5c a package during the war and 5c a package NOW THE FLAVOR LASTS SO DOES THE PRICE! Wrigley's Spearmint, Juicy Fruit, Doublemint chewing gum.